Breads

77. **NAAN** $5.95
Traditional Indian bread made with plain flour, yogurt & milk

78. **GARLIC NAAN** $6.95

79. **GARLIC & CHEESE NAAN** $7.95

80. **ONION & CHEESE NAAN** $8.95

81. **PUNJABI NAAN** $7.95
Chef's special Naan stuffed with cheese, spinach & herbs

82. **AMRITSARI KULCHA** $7.95
A fiery bread flavoured with herbs & a potato filling seasoned with ground spices

83. **PESHWARI NAAN** $7.95
Sweet Naan bread stuffed with nuts & dried fruit

84. **KEEMA NAAN** $7.95
Naan bread stuffed with lightly spiced mince

85. **CHICKEN PANEER NAAN** $7.95
Naan bread stuffed with chicken, cheese, onion & herbs

86. **CHEESE NAAN** $6.95
Naan bread filled with cheese

87. **PANEER KULCHA** $7.95
Naan bread stuffed with cottage cheese

88. **MASALA KULCHA** $7.95
Naan bread filled with lightly spiced potatoes

89. **ROTI** $5.95
Round Indian bread simply made with wholemeal flour

90. **CHILLI NAAN** $6.95

91. **CHILLI & CHEESE NAAN** $7.95

Desserts

92. **Ras Malai** $ 9.95
93. **Mango Kulfi** $ 8.95
94. **Kesar Badam Kulfi** $ 9.95
95. **Rose Pista Kulfi** $ 9.95
96. **Gulab Jamun (2 per serve)** $ 6.95
97. **Gulab Jamun (2 per serve) with Ice Cream** $ 8.95
98. **Ice Cream Vanilla** $ 6.95

Drinks

99. **LASSI (SWEET OR SALTY)** $6.95
A yoghurt based traditional Indian drink

100. **ROSE LASSI** $6.95

101. **MANGO LASSI** $6.95

102. **1.25Lt COCA COLA** $6.95
(REGULAR, DIET or NO SUGAR)

103. **1.25Lt LEMONADE** $6.95

104. **1.25Lt LEMON, LIME & BITTERS** $6.95

105. **MINERAL WATER** $4.95
(STILL or SPARKLING)

106. **Coke Can** $4.95

107 **Coke No Sugar Can** $4.95

108 **Diet Coke Can** $4.95

109. **Sprite Can** $4.95

110. **Fanta Can** $4.95

Hot Drinks

111. **COFFEE** $5.95

112. **INDIAN TEA** $5.95

Home Delivery Available

A minimum order of $25 applies

For delivery outside these areas and time please talk to us ...



Street parking available

Allergy Warning:

Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please ask our staff for more information.

Not available in Mild

DF – Dairy Free | GF – Gluten Free
V – Vegetarian | VG – Vegan

Find more deals online at
www.punjabipalace.com.au

For feedback and enquiries, please email
bookings@punjabipalace.com.au

Meal Deals

$35.95 - SAMOSA (3PCS), CURRY, RICE, NAAN, PAPADUM

$68.95 - 2X CURRIES, 2X RICE, 2X NAAN, SAMOSA / ONION BAJJI, PAPADUM & 1X DRINK 1.25L

Family Pack

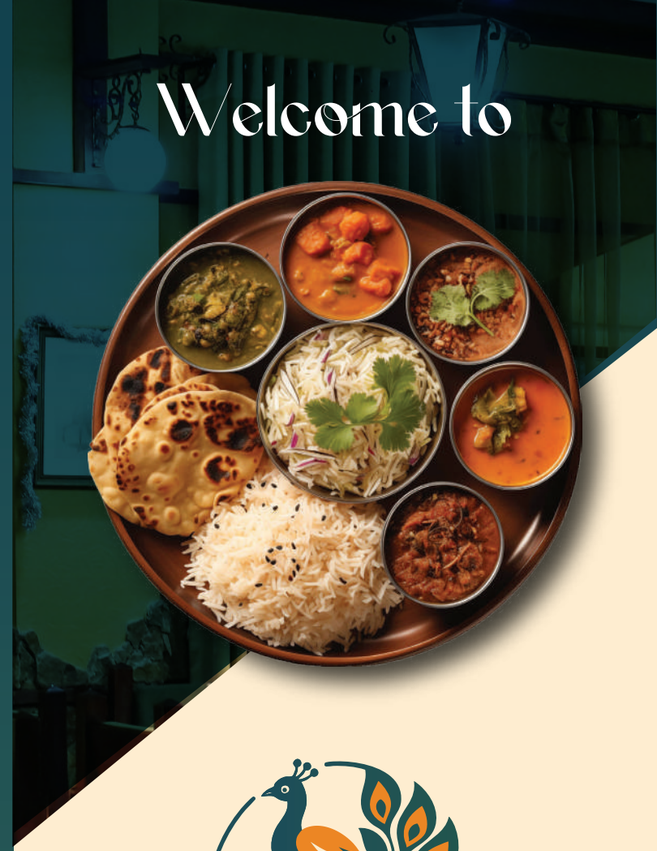
$94.95 - 1X STARTER, 3X CURRIES (2X NON VEG, 1X VEG), 3X PLAIN RICE, 3X NAAN, 1X RAITA OR SWEET CHUTNEY, PAPADUM, 1X DRINK 1.25L

- We guarantee the quality and quantity of meals.
- We are the one and only PUNJABI PALACE and do not have any other branches.
- Our private function room upstairs can hold up to 100 people.
- Gift vouchers available.
- Prices subject to change without notice.
- Prices inclusive of GST.



Catering

for external Functions is Available.



Welcome to

Punjabi Palace
BRISBANE
NORTH INDIAN RESTAURANT

Surety for Purity

PH: (07) 3846 3884

135 Melbourne Street, South Brisbane

DINE IN AND TAKE AWAY
PRICES ARE DIFFERENT

ORDER ONLINE

www.punjabipalace.com.au

Starters

1. **ONION BHAJI PAKORA** (4 per serve) (DF) (GF) $8.95
   Sliced onion fritter dipped in chickpea batter, spiced & fried.
2. **PANEER PAKORA** (4 per serve) (GF) $11.95
   Homemade cheese coated in chickpea batter & fried with spices.
3. **ALU BONDA** (3 per serve) $8.95
4. **VEGETABLE SAMOSA** (3 per serve) (DF) $8.95
   Spiced potatoes with peas, onion & fresh coriander stuffed into our homemade pastry & fried.
5. **KEEMA SAMOSA** (3 per serve) (DF) $11.95
   Spiced mince meat seasoned with fresh herbs & spices stuffed into our homemade pastry & fried.
6. **MACHI PAKORA** (6 per serve) (DF) $13.95
   Pieces of fish coated in chickpea batter flavoured with mint, lemon & lightly spiced & fried.
7. **CHILLI GARLIC PRAWNS** (8 per serve) (DF) (GF) $18.95
   Prawns sauteed & simmered in fresh garlic, chilli & spice blend
8. **CHILLI CHICKEN** (DF) (GF) $17.95
   Lightly battered bite size chicken, deep fried and then sauteed with onions & capsicum in a sweet sauce.
9. **CHILLI PANEER** (DF) (GF) $17.95
   Lightly battered pieces of paneer, deep fried and then sauteed with onions & capsicum in a sweet sauce.
10. **LAMB CUTLETS** (4 per serve) (DF) (GF) $18.95
    Tender Lamb Cutlets marinated in basic spices and served with mint sauce.
11. **PRAWN PAKORA** (5 per serve) $14.95
    Prawns coated in chickpea batter, crumbed and spiced.
12. **CHICKEN PAKORA** (6 per serve) $11.95
    Boneless chicken pieces marinated in chickpea batter, spices & herbs and fried until crispy.
13. **LAMB SEEKH KEBAB** (4 per serve) $16.95
    Skewers of lamb mince with capsicum and onion, cooked in traditional spices.
14. **PAPADUM PLATTER** $11.95
    6 papadums served with 3 dips of choice (mint sauce, sweet chutney, raita, hot mix pickle,lime pickle, tamarind sauce)

Tandoori Starters

15. **PANNER / TOFU TIKKA** (6 per serve) (GF) $16.95
    Home made cheese cubes, capsicum and onion marinated in tandoori spices, skewered and grilled.
16. **TANDOORI DRUMSTICKS** (2 per serve) (GF) $9.95
    Chicken drumsticks marinated in yogurt, fresh herbs, spices and grilled.
17. **TANDOORI CHICKEN WINGS** (6 per serve) (GF) $9.95
    Chicken wings marinated in spiced yogurt & grilled.
18. **CHICKEN TIKKA** (4 per serve) (GF) $15.95
    Boneless chicken pieces marinated wiht yogurt, fresh herbs and spices, skewered and grilled.

MIXED ENTREE (For Two)

Non-Vegetarian $21.95
Onion Bhaji Pakora, Samosa, Machi Pakora, Drumsticks.

Vegetarian $19.95
Onion Bhaji Pakora, Samosa, Paneer Pakora, Alu Bonda.

Punjabi Palace Specials

19. **CHICKEN TIKKA MASALA** (GF) $24.95
    Boneless Chicken pieces baked in the oven then blended in a sweet & gentle creamy tomato sauce with ground cashew nuts.
20. **BUTTER CHICKEN** (GF) $24.95
    Boneless curried chicken pieces cooked in tomato ground cashew nuts & spices in a thick smooth gravy.
21. **KADAHI CHICKEN** (GF) $24.95
    Chicken pieces with fresh ginger, garlic, tomato, onion & capsicum in a creamy tomato based sauce.
22. **CHICKEN or LAMB PALAK** (GF) $24.95
    Tender & flavoursome Punjab curry with Spinach & herbs.
23. **CHICKEN MAKHNI** (GF) $24.95
    Tandoori baked chicken cooked in ground cashews and spices with hints of onion and capsicum.
24. **MANGO CHICKEN** (GF) $24.95
    Chicken pieces blended in a smooth thick mango gravy.
25. **CHICKEN TIKKA BIRYANI** (GF) $24.95
    Tandoori chicken tikka pieces cooked in basic spices & flavoured rice, served with yoghurt.
26. **CHICKEN TIKKA JALFREZI** (GF) $24.95
    This is a wonderfully aromatic dish cooked in royal spices with onion, tomato and capsicum.
27. **GOAT CURRY** $24.95
    Slow cooked goat on-the-bone, full of flavour and perfectly tender and juicy.
28. **MUTTON KEEMA CURRY** $24.95
    Traditional slow cooked dish with lamb mince and your choice of meat (available with lamb, goat or beef.

Chicken, Beef, Lamb & Vegetables

29. **BIRYANI** (GF) $23.95
    Meat cooked with basic spice & flavoured rice, served with yoghurt.
30. **ROGAN JOSH** (GF) (DF) $23.95
    Traditional style curry cooked with north Indian spice blend in our signature rogan josh sauce.
31. **DHANSAK** (GF) (DF) $23.95
    Chefs special creation simmered with lentils and flavoured with fresh lemon juice and garlic.
32. **KORMA** (GF) (DF) $23.95
    The Karma was created for the Mughal emperors. Yoghurt & selected spices are used to create this rich and exotic curry.
33. **MADRAS** (GF) (DF) $23.95
    A delicious curry from the south of India prepared with tomatoes, onions, fresh herbs & spices.
34. **VINDALOO** (GF) (DF) $23.95
    This is a seasoned curry lovers dream - uniquely blended spices make it tangy & HOT.
35. **PUNJABI DELIGHT** (GF) $23.95
    Meat cooked in basic spices, cashew & sultanas. A curry which is commonly used in the every day life of Indian Families.
36. **CEYLON** (GF) (DF) $23.95
    Goan style curry prepared with coconut and traditional ceylonese spices creating a unique flavour.
37. **MASALA** (GF) (DF) $23.95
    Your choice of meat cooked with basic spices, herbs & flavoured with fresh coriander.
38. **BHUNA** (GF) (DF) $23.95
    An English favourite curry cooked with fresh garlic, capsicum, onion, tomato & fresh herbs & spices.

Tandoori Main Dishes

39. **FULL TANDOORI CHICKEN** (GF) $28.95
40. **HALF TANDOOR CHICKEN** (GF) $16.95
41. **TANDOORI PLATTER FOR 2** (GF) $28.95
    Consists of 6 pieces of tandoori prawns and 2 pieces each of chicken tikka, lamb cutlets and lamb seekh kebabs.

Prawns & Fish

42. **MALAI** (GF) $25.95
    Prawns/Fish cooked in rich sauce with coconut & spices.
43. **VINDALOO** (DF) (GF) $25.95
    A seafood curry prepared with a wide array of spices, garlic and ginger simmered in a special onion sauce.
44. **MASALA** (DF) (GF) $25.95
    Prawns/Fish marinated with ginger & garlic then pan fried with spices, fresh tomatoes & coriander.
45. **PALAK** (GF) $25.95
    Cooked with spinach & traditional spices.
46. **TIKKA MASALA** (GF) $25.95
    Prawn & Fish cooked in a sweet tomato creamy sauce.
47. **PRAWN BIRYANI** (GF) $25.95
    Prawns sauteed and simmered in fresh garlic & cooked with flavoured rice served with yoghurt.

Vegetarian

48. **CHANNA MASALA** (GF) (V) $21.95
    A chickpea curry cooked with basic spices and herbs.
49. **MALAI KOFTA** $23.95
    Mashed potato & homemade cheese donut deep fried and served with a creamy sauce.
50. **ALU MATAR** (GF) (V) $21.95
    A popular dish from Kashmir, cubed potatoes cooked with peas & roasted spices.
51. **ALU or PANEER PALAK** (GF) $23.95
    A spinach delicacy blended with fresh masala & served with cubes of potatoes & homemade cheese.
52. **DHAL MAKHINI** (GF) $23.95
    Black lentils cooked with butler, cream and basic spices.
53. **DHAL PALAK** (GF) (V) $22.95
    Spinach curry with lentils, traditional spices & herbs.
54. **VEG DHAL** (GF) (V) $22.95
    Lentil curry cooked with vegetables & fresh coriander.

COMPLEMENTARY SAFFRON RICE WITH EVERY CURRY

Coconut Rice: $6.00 PER SERVE
Jeera Rice: $6.00 PER SERVE
Pilau Rice: $6.00 PER SERVE
Plain Rice: $4.00 PER SERVE

ALL CURRIES CAN BE
MILD, MEDIUM, HOT OR EXTRA HOT

55. **DHAL MASALA** (GF) (V) $22.95
    Lentil curry mixed in a variety of spices & simmered.
56. **KADAHI PANEER / TOFU** (GF) $24.95
    Cubes of homemade chees with fresh ginger, garlic, tomato, onion & capsicum in a creamy tomato based sauce.
57. **BUTTER MATAR PANEER / TOFU** (GF) $24.95
    Cubes of homemade cheese & peas cooked in tomatoes ground cashews & spices giving a smooth rich gravy.
58. **VEGETABLE PANEER / TOFU TIKKA MASALA** (GF) $24.95
    Mixed vegetables & cubes of homemade cheese cooked in a gentle & sweet tomato creamy sauce.
59. **ALU MATAR MADRAS** (GF) $21.95
    Cooked in fresh tomatoes, onions, herbs & spices South Indian curry with cubes of potatoes and peas.
60. **BUTTER PANEER / TOFU** (GF) $24.95
    Cubes of cottage cheese cooked with sweet butter sauce.
61. **SHAHI PANEER / TOFU** (GF) $24.95
    Cubes of cottage cheese cooked in a gentle creamy sauce.
62. **PANEER / TOFU TIKKA MASALA** (GF) $24.95
    Cubes of homemade cheese cooked in a gentle tomato sauce with chunks of onion & capsicum.
63. **MUSHROOM MALAI** (GF) (V) $21.95
    Mushroom cooked in coconut sauce.

Dry Vegetables

64. **MIXED VEGETABLE CURRY** (GF) $21.95
    An assortment of fresh vegetables blended with fresh coriander & various spices.
65. **ALU GOBHY** (GF) (V) $21.95
    Cauliflower and potato curry cooked with basic spices and fresh coriander.
66. **BOMBAY POTATOES** (GF) (V) $21.95
    Pan fried with garlic, onion, lightly spices & fresh coriander.

Accompaniments

67. **PAPADUMS (4 per serve) (DF) (GF)** $2.95
68. **YOGHURT & CUCUMBER RAITA** $3.95
69. **YOGHURT & MINT SAUCE** $3.95
70. **TAMARIND SAUCE** $3.95
71. **HOT MIX PICKLE** $3.95
72. **CHILLI PICKLE** $3.95
73. **LIME PICKLE** $3.95
74. **SWEET CHUTNEY** $3.95
75. **SLICED ONIONS** $3.95
76. **INDIAN SALAD** $6.95

Punjabi Palace BRISBANE
NORTH INDIAN RESTAURANT

(DF) = Dairy Free (GF) = Gluten Free (V) = Vegan